

Claims

- [c1] 1. A tableted gum comprising:
 - a gum component including one or more gum chips; and
 - a tableting media.
- [c2] 2. The tableted gum of claim 1 wherein the tableting media comprises a tableting powder.
- [c3] 3. The tableted gum of claim 2 wherein the tableting powder is composed of particles that are smaller in size than the gum chips of the gum component.
- [c4] 4. The tableted gum of claim 1 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum.
- [c5] 5. The tableted gum of claim 1 wherein the tableting media comprises about 40% to about 60% by weight of the tableted gum.
- [c6] 6. The tableted gum of claim 1 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.
- [c7] 7. The tableted gum of claim 6 wherein the tableted gum comprises a top portion which contains a substantial amount of the gum chips of the gum component.
- [c8] 8. The tableted gum of claim 7 wherein the gum chips are differently colored than the tableting powder.
- [c9] 9. The tableted gum of claim 1 further comprising a food grade lubricant.
- [c10] 10. The tableted gum of claim 9 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and mixtures thereof.
- [c11] 11. The tableted gum of claim 1 wherein the tableted gum comprises

a sugar tableted gum or a sugar free tableted gum.

- [c12] 12. A gum comprising a mixture of gum chips and tableting media in a tableted form wherein the gum chips have an average particle size greater than an average particle size of the tableting media.
- [c13] 13. The gum of claim 12 wherein the average particle size of the gum chips ranges from about 0.5 mm to about 6.0 mm.
- [c14] 14. The gum of claim 12 wherein the gum chips comprise about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.
- [c15] 15. A method of producing a tableted gum comprising the steps of:
 - providing a gum component;
 - processing the gum component to form one or more gum chips;
 - mixing the gum chips with a tableting media; and
 - processing the mixture of gum chips and tableting media to form the tableted gum.
- [c16] 16. The method of claim 15 wherein the gum component is chilled prior to forming the gum chips.
- [c17] 17. The method of claim 15 wherein the mixture of gum chips and tableting media is punched or pressed to form the tableted gum.
- [c18] 18. The method of claim 17 wherein the tableted gum comprises a top portion that is concentrated with the gum chips of the gum component.
- [c19] 19. The method of claim 18 wherein the gum component comprises a different color than the tableting media.
- [c20] 20. The method of claim 18 wherein the gum component and the tableting media have a same or similar color.
- [c21] 21. The method of claim 15 wherein the mixture of gum chips and tableting media includes a food grade lubricant to facilitate forming the

tableted gum.

- [c22] 22. The method of claim 21 wherein the food grade lubricant is selected from the group consisting of magnesium stearate, calcium stearate, stearic acid, carboxy methyl cellulose and combinations thereof.
- [c23] 23. The method of claim 22 wherein the food grade lubricant comprises magnesium stearate ranging from about 10% or less by weight of the tableting media.
- [c24] 24. The method of claim 15 wherein the gum component comprises about 40% to about 60% by weight of the tableted gum and the tableting media comprises about 40% to about 60% by weight of the tableted gum.
- [c25] 25. The method of claim 24 wherein the gum component comprises about 40% by weight of the tableted gum and the tableting media comprises about 60% by weight of the tableted gum.
- [c26] 26. The method of claim 15 wherein the gum chips have an average particle size that ranges from about 0.5 mm to about 6.0 mm.